



El Salvador Finca El Oasis

sweet cream - chocolate - apricot

LATIN AMERICA



Producer: Ernesto Lima



Region: Ahuachapan



Cultivar: Bourbon, Pacas, Sarchimor
Catimor



Processing: Fully Washed



Elevation: 1000 - 1450 MASL



Harvest: Dec - March



Ernesto Lima at Fina El Oasis



Conception de Ataco, Ahuachapan



Finca El Oasis derives its name from the natural water reservoir located in the center of the farm. The farm sits on 60 hectares and produces only 425 bags of Certified Organic, Rainforest Alliance, and Smithsonian Migratory Bird Center (SMBC) Bird Friendly coffee.

Mr. Ernesto Lima takes great pride in his agricultural practices and prepares the majority of his lots to SHG EP standards. The entire production is processed at Cooperativa Cuzcachapa wet mill and although washed preparation is the most popular, the farm is experimenting with honey and natural processing techniques. These unique, smooth and pleasurable profiles are prepared especially for Atlantic Specialty Coffee.